

Pizza sauce

Ingredients

1 can crushed tomatoes

2 tbsp olive oil

2 cloves of garlic

1 tsp dried basil

1 tsp dried oregano

Salt

Method

Blend everything together to taste

Bread

Ingredients

500 g flour

Salt

15 g active dry yeast

1 tbsp olive oil

350 mL hot water

Method

Mix dry ingredients

Add water and oil

Work into tacky ball

Knead until elastic

Put dough in greased bowl covered with damp cloth

Rise in warm place until size doubled (90-120 min)

Divide dough in two and shape

Preheat oven to 180 °C

Let dough rise for 20 min

Bake for 45 min